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## **Bringing Back the Flavors of Los Alamos's Past**

By the [National Security Research Center](#) staff

In December, [we challenged LANL employees](#) to prepare a recipe that appeared in the recently rediscovered "[What's Cooking](#)" cookbook, created and published in Los Alamos in 1955. This piece of Los Alamos history features recipes from the families of Lab staff and is now a part of the collections in the National Security Research Center, the Lab's classified library and curator of unclassified relics.

Today's Laboratory home chefs certainly delivered!

### **Breakfast**

Eleanor Hutterer (CEA-TEC) tried out two recipes: the "Schnecken," (Page 66) and the apple coffee cake (Page 79). "I noticed there were two contributors who share my first name—Eleanor Shaykin and Eleanor Schnap—so I chose one recipe from each of them," she said. Eleanor has advice for an ideal result: "The recipe said, 'bake until brown,' which, in my 1955 oven (same year as the cookbook!) was 22 minutes."

caption: Eleanor Hutterer (CEA-TEC) prepared two recipes from a 1955 cookbook in her 1955 oven.



## Lunch

Denise Robertson (PAQ-DO) made a baked meat roll (Page 41) because it reminded her of her recent travels. "I've been wanting to make some sort of meat pie or Wellington Beef dish since we traveled to Scotland a few years ago. This seemed to fit the description and sounded fun to see how they did it in the 1950s." Robertson suggested using high-fat—rather than lean—meat for the dish. She also needed to buy equipment to complete the recipe, but she was pleased with the results. "I had to make the biscuit dough from scratch. I even bought a rolling pin! The

biscuit part tasted great, and I was impressed. It was definitely a hearty meal for people who burn a lot of calories throughout the day.”

Denise Robertson (PAQ-DO) shows off her hearty baked meat roll recipe from [What's Cooking](#).



## Dinner

Not all of the contributors to the cookbook were spouses of scientists—some were scientists themselves. Tamson Smith (Office of Counterintelligence, OCI) tried the recipe for Chicken Sauté Archduke (Page 49) contributed by Judith Cassidy Gursky, who was a physicist at the Lab. Smith chose this recipe because of her personal connection with its author: “Judy Gursky was the mom of my dear friend, Kathy Gursky, who is a retired Lab librarian.” How did she like the final



product? “The recipe is pretty straightforward. And what could go wrong with ALL THAT BUTTER?! It is a yummy meal – thank you, Judy!”

Tamson Smith (OCI) made the Chicken Sauté Archduke recipe by physicist Judy Gursky.



## Dessert

Some recipes were unique, and that’s why Skylar Callis (XCP-8) chose the buttermilk butterscotch tea bread (Page 75). “I’m a hobby baker, so I was always going to try one of the sweet recipes first,” she said. “The spice blend and the coconut topping drew me to this one specifically.” Callis recommends baking for much longer than the recipe states, but the results are worth it. “I like how it came out! I think it’s more of a coffee cake than a bread, but it has a moist and dense texture. I would totally recommend it!” she said.

Skylar Callis (XCP-8) baked butterscotch tea bread.





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Breakout box / sidebar:

### **Preserving our past**

"[What's Cooking](#)" is part of the NSRC's physical collections, as is a digitized copy. The NSRC's mission includes the digitization of materials to preserve information and make them accessible, be it classified weapons data or unclassified historical relics like this one.

By creating high-quality digital collections, the NSRC is ensuring access to vital historical resources. This allows Lab researchers to discover and use one-of-a-kind information.

Learn more at [int-nsrc.lanl.gov](http://int-nsrc.lanl.gov).